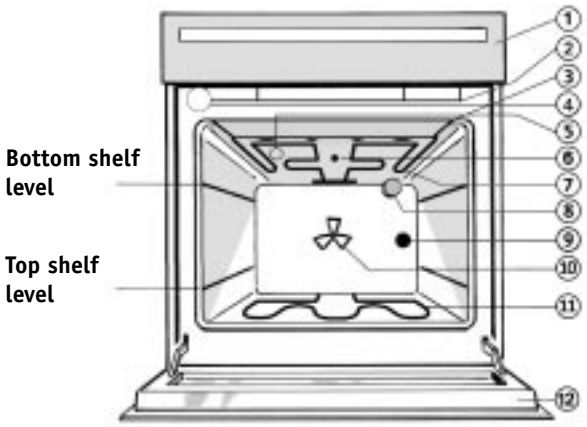
AKZ 671

GB

PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan [1] (hidden)
3. Grill safety guard [2]
4. Door lock [3]
5. Catalyser
6. Upper heating element safety guard
7. Upper heating element
8. Rear light [4]
9. Seat for turnspit
10. Oven fan
11. Lower heating element (hidden)
12. Oven door

[1]The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
[2]Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

[3]An automatic "door lock" mechanism activates during pyro-cleaning and the " " indicator lamp lights up on the display. The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance.**
[4]Opening the oven door when the oven is off, the internal light will come on.

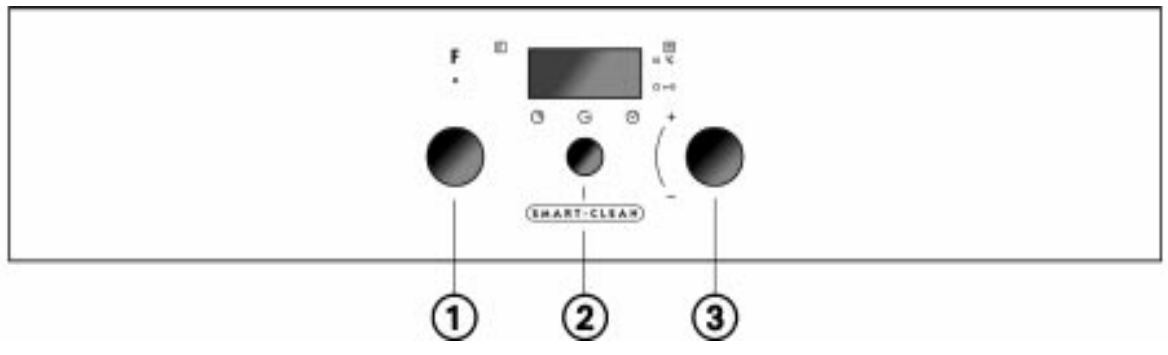
ACCESSORIES

Turnspit:

2 wire shelves:

"Grill Pan Set" kit:

CONTROL PANEL



1. On/Off - function selection knob
2. Button to select and confirm programmes
3. Knob to change preprogrammed values (temperature, time, levels)

Oven function chart

Function	Preset temperature	Temperature range	Description of function
Oven off	-	-	-
OVEN LIGHT	-	-	• Switches light on inside the oven.
MLTF (Heat Maintenance)	35°C	-	• To maintain constant temperature inside the oven. • 35°C: to raise pasta, bread and pizza. • 60°C: to keep cooked food warm. • Ideally the first shelf level should be used.
STATIC	225°C	50°C - 250°C	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place food in the oven as soon as the indicator light "C" switches off. • Ideally, the second or third shelf level should be used.
FAN	200°C	50°C - 250°C	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly.
GRILL	3	-	• To grill sirloin steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. This function can be set to different power levels (min. 1 - 5 max.). The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Ideally the meat should be turned during cooking.
GRILL + TURNSPIT			• The turnspit can be added to the grill function. • To roast meat and chicken. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. • Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. • Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. • Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
TURBOGRILL	3	-	• To grill large joints of meat (roast beef and other roast meats). • This function can be set to different power levels (min. 1 - max. 5). • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the first level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
ECO	160°C	50°C - 250°C	• Energy-saving function, ideal for cooking food without preheating on the same level.
PYRO-CLEAN	Further details can be found in the instruction manual.		• Self-cleaning time can be set from a minimum of 2 minutes to a maximum 3 hours.
PYRO-CLEAN EXPRESS	Further details can be found in the instruction manual.		• For a preset self-cleaning time of 1 hour 15 minutes.

Warning:
During the self-clean cycle you are advised not to remove any of the accessories provided with the oven to prevent any further increase in the outside temperature of the door and to assure more thorough cleaning of the lower part of the oven.

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COOKING CHARTS

	FOOD	Function	Preheating	Shelf level from bottom	Browning level	Temperature (°C)	Cooking time min.
MEAT	Lamb, mutton		X	2	2	200	90 - 110
			X	2	-	200	90 - 110
	Roasts (Veal-Pork-Beef) (1kg)		X	2	2	200	100 - 110
			X	2	-	200	100 - 110
	Chicken, rabbit, duck		X	2	2	200	80 - 90
			X	2	-	200	80 - 90
	Turkey (3-4 Kg)		X	1	3	200	160 - 180
			X	1	-	200	160 - 180
	Goose (2 Kg)		X	2	3	200	100 - 130
			X	2	-	200	100 - 130
FISH	(Whole) (1-1.5 kg) Gilthead, bass, salmon		X	2	1	200	50 - 60
			X	2	-	180	50 - 60
	(Steaks) (1kg) Salmon, swordfish		X	2	-	200	50 - 60
			X	2	-	180	50 - 60
VEGETABLES	Tomatoes, stuffed peppers		X	2	-	200	60 - 70
			X	2	-	180	60 - 70
	Roast potatoes		X	2	3	200	50 - 60
			X	2	-	200	50 - 60
PIZZA BREAD	Pizza - Bread		X	2	-	250	15 - 20
			X	2	-	220	20 - 30
CAKES CONFECTIONARY ETC	Leavened cakes		X	2	-	170	40 - 50
			X	2	-	170	40 - 50
	Filled pies (with cheese)		X	2	-	190	70 - 90
			X	2	-	170	70 - 90
	Tarts		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Applestrudel		X	2	-	200	50 - 60
			X	2	-	180	50 - 60
	Biscuits		X	2	-	160	30 - 40
			X	2	-	150	30 - 40
	Choux pastry		X	2	-	190	40 - 50
			X	2	-	180	40 - 50

COOKING CHARTS

	FOOD	Function	Preheating	Shelf level from bottom	Browning level	Temperature (°C)	Cooking time min.
CAKES CONFECTIONARY ETC	Pies		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
	Filled fruit pies (pineapple, peaches)		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Meringues		X	2	-	120	150 - 180
			X	2 - 4	-	120	150 - 180
	Vol-au-vents		X	2	-	200	30 - 40
			X	2	-	190	30 - 40
	Soufflés		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
	Lasagna		X	2	1	200	50 - 60
			X	2	-	190	50 - 60

GRILL COOKING CHART

	FOOD	Function	Preheating	Shelf level from bottom	Power level	Cooking time (min.)
MEAT	Sirloin steak		X	3 - 4	4 - 5	40 - 50
	Cutlets		X	3 - 4	4 - 5	30 - 40
	Sausages		X	3 - 4	4 - 5	30 - 40
	Chops		X	3 - 4	4 - 5	30 - 40
	Chicken legs		X	3 - 4	4 - 5	40 - 50
	Kebabs		X	3 - 4	4 - 5	40 - 50
	Spare ribs		X	3 - 4	4 - 5	40 - 50
	1/2 chicken		X	3	4 - 5	50 - 60
	1/2 chicken		X	2	3 - 4	50 - 60
	Whole chicken		X	2	2 - 3	60 - 70
	Roast joints, pork, beef		X	2	3	70 - 80
	Duck		X	2	3	80 - 90
	Leg of lamb		X	2	3	70 - 80
	Roast beef		X	2	3	50 - 60
FISH	Fish (gilthead, trout)		X	2	2 - 3	50 - 60
	Fish (steaks)		X	3 - 4	4 - 5	30 - 40
	Roast potatoes		X	3	3 - 4	50 - 60

N.B.: GRILL, turn meats halfway through cooking time.